

CANAPE MENU

Choose any 3 from the following

Honey and Mustard Cocktail Sausages (3 per guest)
Coronation Chicken Vol au Vent
Sweet Chilli King Prawns
Smoked Salmon and Creamed Cheese Blini
Goats Cheese and red Onion Chutney Blini
Mini Mozzarella Ball with Sun Blushed Tomato and Basil

CREAM TEA MENU

Fresh Sandwiches, on Brown and White bread, with a choice of any 4 fillings from the following

Honey Roasted Ham	Turkey and Cranberry
Cheddar Cheese and Red Onion	Smoked Salmon and Cream Cheese
Free Range Egg Mayonnaise	Roasted Beef and Horseradish

Home-made Cakes and Pastries, with a choice of any 3 from the following

Cream Horns	Chocolate Brownies
Chocolate Éclair	Lemon Drizzle Cake
Rich Fruit Cake	Victoria Sponge

Additionally

Home-made Scone served with Rodda's Clotted Cream and Tiptree Jam
Unlimited Tea and Coffee
Served on Vintage China
Linen included within price

COLD BUFFET MENU

Main Course

Home Cooked Gammon
Home Cooked Turkey Crown
Poached and Dressed Salmon
Cheese and Broccoli Quiche (v)

Served with:

Hot Baby Potatoes tossed in Butter and Mint (v)
or Potato Salad (v)
Baby Leaf Salad (v)
Tomato and Red Onion Salad (v)
Home-made Creamy Coleslaw (v)
Mediterranean Couscous Salad (v)
Pasta bows tossed in Garlic and Herb Dressing (v)

Dessert

Baked New York Style Cheesecake
Profiteroles served with Chocolate Sauce
Strawberry Eton Mess
all served with Cream

Included within the price stated is all table linen, cutlery and crockery (based on 10 people per table). All food is presented on our Buffet Table for your guests to help themselves. Our staff will be available to assist and clear the tables etc.

BBQ MENU

Main Course

Local Butchers Sausages
Local Butchers Beef Burger
BBQ Chicken Drumstick
Minted Lamb

Served with:

Hot Baby Potatoes tossed in Butter and Mint (v)
or Potato Salad (v)
Baby Leaf Salad (v)
Tomato and Red Onion Salad (v)
Home-made Creamy Coleslaw (v)
Mediterranean Couscous Salad (v)
Pasta bows tossed in Garlic and Herb Dressing (v)

Dessert

Baked New York Style Cheesecake
Profiteroles served with Chocolate Sauce
Strawberry Eton Mess
all served with Cream

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HOG ROAST MENU

Main Course

Whole roasted locally reared Hog
5" Floured Bap
Sage and Onion Stuffing
Apple Sauce
Crackling

Served with:

Hot Baby Potatoes tossed in Butter and Mint (v)
or Potato Salad (v)
Baby Leaf Salad (v)
Tomato and Red Onion Salad (v)
Home-made Creamy Coleslaw (v)
Mediterranean Couscous Salad (v)
Pasta bows tossed in Garlic and Herb Dressing (v)

Dessert

Baked New York Style Cheesecake
Profiteroles served with Chocolate Sauce
Strawberry Eton Mess
all served with Cream

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SIMPLE HOG ROAST MENU

Main Course

Whole roasted locally reared Hog
5" Floured Bap
Sage and Onion Stuffing
Apple Sauce
Crackling

A basic Hog Roast served buffet style in a buffet style paper napkin. This is ideal for an evening reception.